

**HBC Trading Australia Pty. Ltd.**ABN: 601 304 209 69
PO Box 3201, Regents Park NSW 2143Unit 4 & 5, Block S, Regents Park Estate
391 Park Road, Regents Park, NSW, Australia
Tel: 02 9417 5525 / Fax: 02 9644 2275
Email: info@hbctrading.com.au
www.hbctrading.com.au

PRODUCT SPECIFICATION	Barcode No:	-
Saffron Threads	Date Revised:	Apr 2024
	Date Issued:	2016 v3
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Product Name	Chef's choice Saffron Threads			
Country of Origin	Iran			
Volume/Weight	0.5g /1g / 10g	g/kg/ml/L		
	-	Drained Weight (if applicable)		
Description	Chef's choice Saffron Threads is made from the best quality saffron based on the international quality standards and gives a beautiful soft golden colour. It provides a rich flavour to all dishes with only a minimal amount. We are sure you will love it!			
Ingredients	Saffron Threads (100%).			
Allergens	None			
- Cross contact	None			
Claims	No Artificial Colours	X	Source of Protein	-
	No Preservatives	X	Vegan Friendly	X
	No Artificial Flavours	-	Excellent source of Dietary Fibre	-
	100% Natural	X	No Dairy	-
	GMO free	X	Kosher Certified	X
	Organic Certified	-		

Packaging	Clear container
Pack Size	0.5g / 1g / 10g
Storage	Store in a cool, dry place away from direct sunlight.
Shelf Life	2-3 years

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Physical Specifications	
Look	Typical saffron threads
Taste	Typical of saffron
Colour	All red
Smell	Typical smell of saffron

Microbiological Standard	
Total aerobic plate count	<100,000 cfu/g
Total Coliforms	-
Escherichia coli	Negative
Salmonella	-
Total yeasts	10 cfu max
Total molds	10 cfu max

Chemical Specifications	
Colour additives	Nil
Moisture	10-12%
Total Ash	5.5%
Khame with Cap	0.5%
Foreign Matters related to the plant	<0.1%



Nutritional Information		
Nutrients	Amounts per 100g	Units
Energy (kJ)	1298	kJ
Protein	11.4	g
Fat – Total	5.9	g
– Saturated	1.6	g
Carbohydrate – Total	65.4	g
– Sugar	0	g
Sodium		mg

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore use any precaution as are necessary to ensure the safe and suitable use of the product described in the specification.